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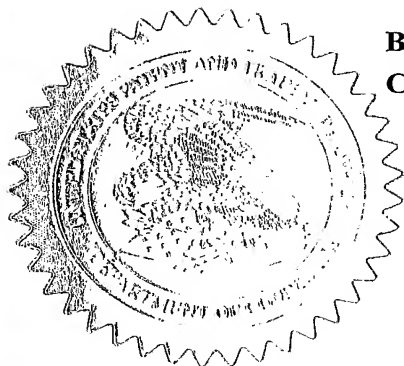
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**APPLICATION NUMBER: 60/546,252**

**FILING DATE: February 20, 2004**

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16502 U.S. PTO

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**FEE TRANSMITTAL  
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Effective 01/01/2003. Patent fees are subject to annual revision.

☐ Applicant claims small entity status. See 37 CFR 1.27TOTAL AMOUNT OF PAYMENT (\$)**160.00****Complete if Known**

Application Number	
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First Named Inventor	Jessie Jianxin Zhao
Examiner Name	
Art Unit	
Attorney Docket No.	AVB 102

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METHOD OF PAYMENT (check all that apply)		FEE CALCULATION (continued)																																																																																																																					
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ADDITIONAL FEES</b> <table border="1"> <thead> <tr> <th>Large Entity Fee Code (\$)</th> <th>Small Entity Fee Code (\$)</th> <th>Fee Description</th> <th>Fee Paid</th> </tr> </thead> <tbody> <tr><td>1051 130</td><td>2051 65</td><td>Surcharge - late filing fee or oath</td><td></td></tr> <tr><td>1052 50</td><td>2052 25</td><td>Surcharge - late provisional filing fee or cover sheet</td><td></td></tr> <tr><td>1053 130</td><td>1053 130</td><td>Non-English specification</td><td></td></tr> <tr><td>1812 2,520</td><td>1812 2,520</td><td>For filing a request for <i>ex parte</i> reexamination</td><td></td></tr> <tr><td>1804 920*</td><td>1804 920*</td><td>Requesting publication of SIR prior to Examiner action</td><td></td></tr> <tr><td>1805 1,840*</td><td>1805 1,840*</td><td>Requesting publication of SIR after Examiner action</td><td></td></tr> <tr><td>1251 110</td><td>2251 55</td><td>Extension for reply within first month</td><td></td></tr> <tr><td>1252 410</td><td>2252 205</td><td>Extension for reply within second month</td><td></td></tr> <tr><td>1253 930</td><td>2253 465</td><td>Extension for reply within third month</td><td></td></tr> <tr><td>1254 1,450</td><td>2254 725</td><td>Extension for reply within fourth month</td><td></td></tr> <tr><td>1255 1,970</td><td>2255 985</td><td>Extension for reply within fifth month</td><td></td></tr> <tr><td>1401 320</td><td>2401 160</td><td>Notice of Appeal</td><td></td></tr> <tr><td>1402 320</td><td>2402 160</td><td>Filing a brief in support of an appeal</td><td></td></tr> <tr><td>1403 280</td><td>2403 140</td><td>Request for oral hearing</td><td></td></tr> <tr><td>1451 1,510</td><td>1451 1,510</td><td>Petition to institute a public use proceeding</td><td></td></tr> <tr><td>1452 110</td><td>2452 55</td><td>Petition to revive - unavoidable</td><td></td></tr> <tr><td>1453 1,300</td><td>2453 650</td><td>Petition to revive - unintentional</td><td></td></tr> <tr><td>1501 1,300</td><td>2501 650</td><td>Utility issue fee (or reissue)</td><td></td></tr> <tr><td>1502 470</td><td>2502 235</td><td>Design issue fee</td><td></td></tr> <tr><td>1503 630</td><td>2503 315</td><td>Plant issue fee</td><td></td></tr> <tr><td>1460 130</td><td>1460 130</td><td>Petitions to the Commissioner</td><td></td></tr> <tr><td>1807 50</td><td>1807 50</td><td>Processing fee under 37 CFR 1.17(q)</td><td></td></tr> <tr><td>1806 180</td><td>1806 180</td><td>Submission of Information Disclosure Stmt</td><td></td></tr> <tr><td>8021 40</td><td>8021 40</td><td>Recording each patent assignment per property (times number of properties)</td><td></td></tr> <tr><td>1809 750</td><td>2809 375</td><td>Filing a submission after final rejection (37 CFR 1.129(a))</td><td></td></tr> <tr><td>1810 750</td><td>2810 375</td><td>For each additional invention to be examined (37 CFR 1.129(b))</td><td></td></tr> <tr><td>1801 750</td><td>2801 375</td><td>Request for Continued Examination (RCE)</td><td></td></tr> <tr><td>1802 900</td><td>1802 900</td><td>Request for expedited examination of a design application</td><td></td></tr> </tbody> </table>		Large Entity Fee Code (\$)	Small Entity Fee Code (\$)	Fee Description	Fee Paid	1051 130	2051 65	Surcharge - late filing fee or oath		1052 50	2052 25	Surcharge - late provisional filing fee or cover sheet		1053 130	1053 130	Non-English specification		1812 2,520	1812 2,520	For filing a request for <i>ex parte</i> reexamination		1804 920*	1804 920*	Requesting publication of SIR prior to Examiner action		1805 1,840*	1805 1,840*	Requesting publication of SIR after Examiner action		1251 110	2251 55	Extension for reply within first month		1252 410	2252 205	Extension for reply within second month		1253 930	2253 465	Extension for reply within third month		1254 1,450	2254 725	Extension for reply within fourth month		1255 1,970	2255 985	Extension for reply within fifth month		1401 320	2401 160	Notice of Appeal		1402 320	2402 160	Filing a brief in support of an appeal		1403 280	2403 140	Request for oral hearing		1451 1,510	1451 1,510	Petition to institute a public use proceeding		1452 110	2452 55	Petition to revive - unavoidable		1453 1,300	2453 650	Petition to revive - unintentional		1501 1,300	2501 650	Utility issue fee (or reissue)		1502 470	2502 235	Design issue fee		1503 630	2503 315	Plant issue fee		1460 130	1460 130	Petitions to the Commissioner		1807 50	1807 50	Processing fee under 37 CFR 1.17(q)		1806 180	1806 180	Submission of Information Disclosure Stmt		8021 40	8021 40	Recording each patent assignment per property (times number of properties)		1809 750	2809 375	Filing a submission after final rejection (37 CFR 1.129(a))		1810 750	2810 375	For each additional invention to be examined (37 CFR 1.129(b))		1801 750	2801 375	Request for Continued Examination (RCE)		1802 900	1802 900	Request for expedited examination of a design application	
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\*Reduced by Basic Filing Fee Paid

**SUBTOTAL (3)** (\$)**SUBMITTED BY**

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Date

February 20, 2004

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PATENT APPLICATION SERIAL NO. \_\_\_\_\_

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PATENT AND TRADEMARK OFFICE  
FEE RECORD SHEET

2004 DENMANU1 00000019 502735 60546252

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PTO-1556  
(5/87)

\*U.S. Government Printing Office: 2001 — 481-697/59173

16562 U.S. PTO

(AVB 102)

**UNITED STATES PROVISIONAL PATENT APPLICATION**

of

Jessie Jianxin Zhao  
27 Marion Drive  
Plainsboro NJ 08536

For

**Microwaveable and Oven-Bakable Coated Food Products**

Attorney for Applicant  
Thaddius J. Carvis  
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Thaddius J. Carvis

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60/546252  
022004

## **DESCRIPTION**

### **Microwaveable and Oven-Bakable Coated Food Products**

#### **Background of the Invention**

[0001] This invention relates to a new ingredient composition that when used in frozen coated food products (par fried, raw or full fried) provides a crispy texture after microwaving or oven-baking, similar to that of deep fat fried coated foods.

[0002] Coated food products are very popular globally, such as various frozen battered and/or breaded fish, chicken, other meat and vegetable products. It is desirable to have crispy texture after cooking at home or food service for consumption. However, the crispy texture is particularly difficult to achieve when the coated food product is microwaved or oven baked and rarely if ever as crispy as fried foods. Another major challenge is to maintain the crispy texture after reconstitution for a longer time under heating lamp or at room temperature.

[0003] Traditional batters contain various flours, starches, dextrins, etc., which have a tendency to become soggy or tough and chewy after microwaving or oven baking the frozen coated foods. Prior art has shown attempts to use a stabilizer composition to pre-treat the meat or vegetable substrate or to use specialized packaging containing various susceptors for microwave heated coated food products. None have used this novel ingredient composition in the batter system.

[0004] It would be desirable to have a solution to the problem, without resorting to exotic packaging or formulations.

#### **Brief Summary of the Invention**

[0005] It is a primary object of the invention to provide a dry mix for preparing a coated food products having a desirable crisp character when heated for serving by microwave or other oven.

[0006] It is another object of the invention to provide improved methods for preparing coated food products for final oven preparation.

[0007] It is yet another object of the invention to provide improved edible products characterized by a crispy texture after microwaving or oven-baking, similar to that of deep fat fried coated foods.

[0008] It is yet another object of the invention to provide methods for making improved edible products characterized by a crispy texture after microwaving or oven-baking, similar to that of deep fat fried coated foods.

[0009] These and other objects are achieved by this invention, which provides a new ingredient composition, methods of making and using it and products improved by it, that when used in frozen coated food products (par fried, raw or full fried) provides a crispy texture after microwaving or oven-baking, similar to that of deep fat fried coated foods.

[0010] The composition of the invention, in one aspect, comprises a combination of dietary fiber (soluble and/or insoluble) (preferably potato fiber) and/or insoluble vegetable protein, preferably potato protein.

#### **Detailed Description of the Invention**

[0011] The compositions of the invention, in effect, provide a crispy coating like that of a deep-fried coating in frozen coated food product (par fried, raw or full fried) that is microwave or oven heated. The following detailed description will describe this in the context of preferred compositions, but it will be understood by those skilled in the art that other materials and processes that are equivalent in result can be employed with equal facility.

[0012] The invention provides a coating mixture which can be applied to food products raw or at any degree of cooking doneness. Foods of this type are include many popular items, such as various frozen battered and/or breaded fish, chicken, other meat and vegetable products. The invention provides foods of this type having crispy textures after

cooking by the simplest of means by microwave, toaster oven or larger at home or by a food service for consumption. However, the crispy texture is particularly difficult to achieve when the coated food product is microwaved or oven baked and rarely if ever as crispy as fried foods. Another major challenge is to maintain the crispy texture after reconstitution for a longer time under heating lamp or at room temperature.

[0013] Traditional batters contain various flours, starches, dextrins, *etc.*, which have a tendency to become soggy or tough and chewy after microwaving or oven baking the frozen coated foods. The compositions of the invention can replace these conventional batters by replacing all or a suitable proportion of their ingredients to obtain the desired crispy texture. In this manner the invention avoids the needs of the prior art to use a stabilizer composition to pre-treat the meat or vegetable substrate or to use specialized packaging containing various susceptors for microwave heated coated food products. None have used this novel ingredient composition in the batter system.

[0014] This invention shows an innovative way to resolve the issues. By using potato fiber or potato protein or preferably the combination of both at usage level 1% to 75%, preferably from 5% to 70%, in the dry batter mix in addition to the common ingredients used in traditional batters, the end coated food products are able to give much improved crispy texture after microwaving or oven baking, similar to fried food texture. In preferred forms, the composition will contain at least 10% potato protein and/or fiber. Potato dextrins can also be used to good advantage in combination with the potato protein and/or fiber. In addition, the baking oven or microwave heated products can also remain crispy for a longer period of time at room temperature or under heating lamp. The coated food products with batters containing potato fiber and/or potato protein can also be fried for added benefit of crispy texture and remain crispy for an extended holding time. Another benefit of using the batter system containing potato fiber and/or potato protein is the low carbohydrate level in the batter and that could be used for people who prefer a low carbohydrate diet.

[0015] The invention enables the production of a variety of dry food mixes comprising, in addition to the potato fiber and/or potato protein necessary for the advantageous effect of



the invention, various food ingredients selected from among flavors, sweeteners such as sugars, colors, conditioners, leavening, flours such as from wheat, corn or rice, spices, herbs, salt and salt substitutes, added nutrients, thickeners such as gums and other hydrocolloids, acidulents, fats and oils, and the like. The ingredients will preferably be essentially dry and can be mixed, with components as needed or desired in any suitable dry blender, such as a V-blender or a ribbon mixer. Agglomeration is useful for many products. If desired, the dry ingredients can be premixed and hydrated for packaging. In some cases it will be desired to mix the ingredients in hydrated or partially hydrated form.

[0016] The following examples are provided to further illustrate the invention and some of its practical aspects and are not to be taken as limiting in any regard. Unless otherwise indicated all parts and percentages are based on the weight of the composition at the indicated stage in processing.

#### Example 1

##### Bakable and Microwavable Battered and Breaded Fish With Potato Fiber

[0017] <b><u>BATTER MIX INGREDIENTS</u></b>	<b><u>%</u></b>
Hard wheat flour	10.0
Rice flour	22.1
Paselli <sup>TM</sup> FP potato fiber*	10.0
Perfectamyl <sup>TM</sup> B1102 potato dextrin*	20.0
Perfectamyl <sup>TM</sup> FFCA modified potato starch*	10.0
Perfectacoat <sup>TM</sup> QS modified potato starch*	20.0
Paselli <sup>TM</sup> EZ 1080 potato starch*	2.0
Salt	5.0
Sodium acid pyrophosphate	0.5
Baking soda	0.2
<u>Xanthan gum</u>	<u>0.2</u>
<b><u>TOTAL</u></b>	<b><u>100.0</u></b>

\*AVEBE America Inc, Princeton NJ USA

**[0018] PREPARATION PROCEDURE**

Add 990 ml water to 100 g dry batter mix and mix at low to medium speed for 5 min.

Predust partial defrosted frozen or fresh fish pieces with 50% wheat flour and 50%

Perfectamyl Gel modified potato starch.

Pass through batter and let drain.

Pass through seasoned homestyle bread crumbs.

Par fry at 375 F for 90-110 sec (for end product baking or microwaving). If end product is full fried, par fry at 375 F for 50 sec.

Freeze at -20 C.

Reconstitute by baking at 375 F for 16-20 min or microwaving for 45 –60 sec or till internal temperature reaching 160 F.

**Example 2**

**Bakable and Microwavable Battered Chicken Tenders**

**With Potato Fiber and Potato Protein**

<b>[0019] <u>BATTER MIX INGREDIENTS</u></b>	<b><u>%</u></b>
Hard wheat flour	10.0
Rice flour	22.1
Paselli <sup>TM</sup> FP potato fiber	5.0
Potato protein	5.0
Perfectamyl <sup>TM</sup> B1102 potato dextrin	20.0
Perfectamyl <sup>TM</sup> FFCA modified potato starch	10.0
Perfectacoat <sup>TM</sup> QS modified potato starch	20.0
Paselli <sup>TM</sup> EZ 1080 potato starch	2.0
Salt	5.0
Sodium acid pyrophosphate	0.5
Baking soda	0.2
<u>Xanthan gum</u>	<u>0.2</u>
<b><u>TOTAL</u></b>	<b><u>100.0</u></b>

**[0020] PREPARATION PROCEDURE**

Add 890 ml water to 100 g dry batter mix and mix at low to medium speed for 5 min.

Predest partial defrosted frozen or fresh chicken breast meat with 50% wheat flour and 50% Perfectamyl Gel modified potato starch.

Pass through batter and let drain.

Roll the meat through another powder (50% wheat flour and 50% Perfectamyl Gel).

Batter again and drain.

Par fry at 375 F for 90-110 sec (for end product baking or microwaving). If end product is full fried, par fry at 375 F for 50 sec.

Freeze at -20 C.

Reconstitute by baking at 375 F for 16-20 min or microwaving for 45 -60 sec or till internal temperature reaching 160 F.

[0021] The above description is intended to allow the person skilled in the art to practice the invention. It is not intended to detail all possible applications, variations and modifications that will be apparent to the skilled worker upon reading the description. It is intended, however, that all such applications, variations and modifications be included in the scope of the invention as defined by the claims which follow.

### **Claims**

1. A food ingredient composition for preparing a batter, which when used in frozen coated food products (par fried, raw or full fried) provides a crispy texture after microwaving or oven-baking, similar to that of deep fat fried coated foods, the composition comprising: a combination of dietary fiber (soluble and/or insoluble) (preferably potato fiber) and/or insoluble vegetable protein, preferably potato protein.
2. A process for preparing a coated food comprising coating a food with a composition as set forth in claim 1.
3. A process for preparing a food ingredient composition of claim 1, which comprises mixing the ingredients set out in claim 1 with other food materials.